



Grilled Steak & Asparagus

with Smoky Roasted Potato Salad



30-40min



4 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a medium skillet over medium-high. Add steaks to skillet and cook until lightly charred and medium-rare, 3-4 minutes per side. Once potatoes are nearly tender, add seasoned asparagus to the baking sheet and roast together, about 5 minutes.

What we send

- lemon
- flank steak
- smoked paprika
- asparagus
- garlic
- Yukon gold potatoes

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770.0kcal, Fat 60.0g, Proteins 26.0g, Carbs 36.0g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes with **¼ cup oil**, **2 teaspoons salt**, and **several grinds of pepper**. Roast on the upper oven rack, flipping after 20 minutes, until very golden-brown and crisp, about 25 minutes total.



4. Grill steaks

Brush grill or grill pan with **oil**, then add **steaks**. Reduce heat to medium-high and grill until lightly charred and medium rare, 4-6 minutes per side (or longer for thicker steaks). Transfer to a cutting board to rest.



2. Make aioli

Meanwhile, peel and finely chop **2 teaspoons garlic**. Into a small bowl, grate **1 teaspoon lemon zest**, then squeeze **2 teaspoons juice**. Whisk in **mayonnaise**, chopped garlic, and **1¾ teaspoons of the smoked paprika**. Gradually whisk in **¼ cup oil**. Season to taste with **salt** and **pepper**.



5. Grill asparagus

Add **asparagus** to grill or grill pan. Grill over medium-high until bright green and crisp-tender, turning occasionally, 3-5 minutes (depending on thickness).



3. Prep steaks & asparagus

Preheat a grill or grill pan to high. Pat **steaks** dry and season all over with **1 teaspoon salt** and **several grinds of pepper**. Cut bottom 2 inches from **asparagus**, then toss with **1 tablespoon oil** and season with **salt** and **pepper**.



6. Finish & serve

Toss **potatoes** on the baking sheet with **all but ¼ cup aioli**. Season to taste with **salt** and **pepper**. Cut any **remaining lemon** into wedges. Very thinly slice **steaks** across the grain. Serve **steak** alongside **potatoes** and **asparagus**, with **remaining aioli** on the side for dipping, and with **any lemon wedges** for squeezing over top, if desired. Enjoy!